

La Vigna

VOLUME II, NO. 3

FALL ISSUE

OCTOBER 1985

LA VIGNA PICNIC '85

by Fran Bilancio

On the afternoon of August 25, 1985, the La Vigna family rallied at Green Grove of Washington Crossing Park.

At the picnic were over 55 family luminaries. The picnic featured such notables as Alphonso "Master fire-maker" Bilancio, Leo "Persimmon Tree" Chianese, Leo and Dorothy "Bope" Bilancio, Phyllis "We don't see enough of you" Gervasio, Joe "Where's Theresa?" Guerra, Robert "First-to-China" Immordino and Anthony "The carpenter" Chianese.

What started as a rainy day ended up a very rainy evening. But not before letting up for a few afternoon hours while our families met, talked, sang, ate and drank under an adequate pavilion.

Fran, Ira, Corinne and Sylvia Bilancio and Angelica Roberts were the first to arrive at 10:30 A.M. As Angelica, Ira and Corinne prepared the welcoming area with sign-in sheets, 50-50 ticket station and a La Vigna information table, Sylvia swept the area clean and Fran gathered wood for the picnic fire. He was soon joined by Henry and Tim Montague who were later recruited to help Dean Acquaviva set up the volley-ball net. Alphonso Bilancio, with his wife Jennie, driven by neighbor Phyllis Innocenzi, arrived early. Uncle Al was soon supervising the fire-making. "The fire is essential for a good picnic," he said. And a good rainy day fire it was. Mic Chianese made a video recording of the day. Included in it is a wonderful 8-minute section of Uncle Al telling fire stories.

First cousins, second cousins, aunts and uncles all worked together to gather tables under the pavilion. After a call to the sun to make an appearance, "O Sole Mio", we opened our picnic baskets and enjoyed each other and the many tasty dishes we shared.

Just as the rain again began to fall a call was made for a family photo to be taken on the steps leading to the grove. Uncle Al, with raincoat and rain hat on, inspired and led the family in the singing of his unforgettable rendition of "When Frances Dances with Me" (The Bowery).

As soon as Joe Gervasio chased down his children and got them in the family line-up, Jim MacLeod and

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Trenton Mayor Arthur J. Holland, left, receives gourd from friend and supporter Alphonso Bilancio.

CASANDRINESE #1 IN TRENTON

On August 2, 1893, a baby was born in Casandrino, a small town outside of Naples, Italy.

On September 15, 1985, this same baby was publicly recognized as "the best vegetable gardener in Trenton", in a city-wide competition.

This well-deserved award comes to our Uncle Alphonso Bilancio for the second consecutive year. Not only known for his famous 3-lb tomatoes, but also for his Giant Ischian Gourds, Uncle Al brings honor to us all and is a living testimony to a hardy stock that we can all call our own.

CHIANESES IN THE NEWS

by Leo Chianese and
Corinne Bilancio

Two generations of Chianeses have appeared recently in the news:

Robert Chianese, son of Leo Chianese and Louise Guadagnoli Chianese, was featured by Gannett News Service in July due to his pioneering work as an entomologist or insect scientist. Robert supervises the Beneficial Insect Rearing Laboratory in Ewing. At this laboratory insects are mass

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Ralph Garzio took the Picnic '85 portrait. La Vigna is awaiting results of these photographers.

The family quickly got out of the rain and back to the pavilion. After dedicating the song to "my beautiful Aunt Maria Pedata", Angelo Chianese led the family in singing "Ah, Mari!".

Honking his horn, and beating a drum, Fran Bilancio with Angelo led the awards ceremony. Some of the winners were Jennifer Pontani, who guessed the correct number in Uncle Al's gourd, Joe Guerra, who guessed the number of beans in the jar, Pat Chianese, who won the 50-50 of \$31 which he generously donated to La Vigna; Nathaniel Smailer, who came the farthest (Santa Fe, NM), Uncle Al, who was the oldest (92), and Scott, son of Claudia and Brent Schutts, the youngest (9 months). Prizes, donated by various family, included watermelons, Asti Spumanti, a gourd and various games and toys.

A complete list of prize winners and honorable mentions is on file with the La Vigna Family Picnic records. Also on file is a complete guest list of the day and a tape recording of many of the day's events along with interviews of Susie Garzio (talking about Antonio Chianese), Lucy Gervasio (speaks of her mother Clarinda Marone), Leopoldo Bilancio (speaks of his grandmom Eugenia Chianese), Lewis A. Bilancio (speaks of his mother Carolina Chianese) and others.

Happy Birthdays were sung to many of our August-born family. Special congratulations and good luck were offered to the four expecting couples: Chris and Elaine Chianese, Angelo Chianese and Bobbi Wiesner, Ralph and Diane Garzio (twins!), and Joe and Anna Ott (family friends and picnickers over the years).

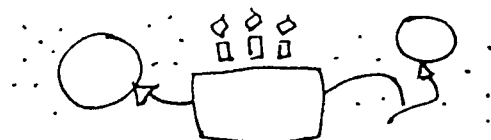
And a special, special congratulations, in absentia, was called for the newest family arrival-Philip Nazarro, who had been born less than 48 hours earlier, to Mary Lynn and Dan Nazzaro.

Finally, La Vigna STAFF buttons were presented to representatives of all the families present.

And it rained and rained, or so it seemed. But the weather was warm. Many of our younger family played volley-ball and soccer on the wet field, walked in the woods by the creek or pitched quoits on the puddled courts. And it rained and rained, harder and harder as the picnic began to break up after desserts.

It was a day of renewing old ties and making new ones. The picnic was a joyful occasion for all of us to maintain and strengthen that social fabric which we inherited and are all a part of--the family.

From our youngest to our oldest, the words of good-bye were the same: "Let's be sure to do this again next year!" A great time for all was plucked from the day's deluge.



HAPPY BIRTHDAY

October	2	Lilia Chianese
	3	Katherine Chianese
	10	Ray Armenti
	15	Susan Picascia
	19	Jennie Bilancio
		Mickey Chianese
	26	Michael Gervasio
	27	Angelica Roberts
	29	Tim Montague
		Christy Gervasio
	30	Bernice Smailer
	31	Rose Bilancio
November	1	Maria Armenti
	6	David Vaun Darpinian
	13	Beatrice Johnson
	15	Dean Acquaviva
	19	Sue Garzio
	21	Maria Pedata
	22	Ron Armenti
	24	Erma Armenti
	30	Carrie MacLeod
December	5	Corinne Bilancio
	15	Carmen Armenti
	16	Ray Johnson
	21	Ivan Bilancio
	23	Anthony Armenti
		Brian Josephson
	25	Kimberly Chianese
	26	Christine Slaninka
	31	Suzanne Roth



HAPPY ANNIVERSARY

October	3	Joe and Pam Chianese
	18	Clora and Dean Acquaviva
	20	Anthony and Debra Armenti
	29	Mary Lynn and Dan Nazzaro
November	3	Joe and Gail Armenti

QUICK QUESTIONS

For Carmen Armenti: What color is the inside of a water mocassin's mouth?
 For Nick Armenti: Where does one store the tines of a pitchfork?
 For Carolyn and Roberta Immordino: "How much is the doggie in the window?"
 For Francis Bilancio: How much does a brick front porch cost?
 For Uncle Al Bilancio: Where do homing pigeons fly?
 For Rose Bilancio: How do you preserve tuna fish?
 For Beatrice Johnson and Suzanne Franco: Did you ever ride horses bareback?
 For Bob Immordino: What's a Henway?

by Terrv Bilancio

Some of the answers to these questions might warrant an article. Write it up and send it to La Vigna!!

NOTE TO READERS

I would first like to thank everyone who came to the picnic. The rain did not dampen our good spirits and fun was had by all.

Our next issue will be a celebration of Christmas. We would like to include any greetings and news you may wish to share with the rest of the family in honor of the holiday season. These greetings can be accompanied by small drawings or photos if you would like. It would be helpful if you would send your greetings ready for publication, that is, set up exactly as it will appear in La Vigna. If you are not sure how to do this, consult any issue of La Vigna to see how the material is laid out and/or call one of the La Vigna staff listed below. If you need help with typing, send in the material and we will find a typist. Of course regular news and articles, not necessarily of a seasonal nature, will be included in the December issue as well.

A question that is sometimes addressed to me and that may come up in your mind is -- how is La Vigna funded? The expenses of publishing La Vigna, such as stamps, photocopying, and supplies for graphics, are covered by contributions from readers. La Vigna does have a savings account so financial contributions can be made by cash or by a check issued to "La Vigna." We are fortunate enough to have a professional bookkeeper, Lorraine Bilancio Anthony, in charge of our finances. Our family paper, thanks to the generosity of many people, has remained solvent. All of the efforts made in gathering news, writing, typing, organizing, networking, designing and sending out La Vigna are done on a volunteer basis by family members and friends who are committed to the unique task of publishing a family newspaper. After all, how many other families have their own paper?

Although a non-profit endeavor, La Vigna is blessed with many assets, the most precious of which is the willingness of so many people to contribute time, energy and money to the effort of creating La Vigna. This commitment to family and to sharing cannot be calculated. As often happens in life, it is the immeasurable that adds up to be the most.

Carissimi saluti,

Corinne Bilancio

STAFF THIS ISSUE

Everyone in the La Vigna family is staff! These people especially helped with this issue:

Corinne Bilancio
Lewis Bilancio
Fran Bilancio
Angelica Roberts
Lucy Gervasio
Lorraine Anthony
Clothilda and Dean Acquaviva
Angelo Chianese
Lilia Chianese
Antimo Bilancio
Leo Chianese
Erma Candelori
Beatrice Johnson
Terry Bilancio
Jennie Bilancio
Robert Immordino

THANK YOU! THANK YOU!

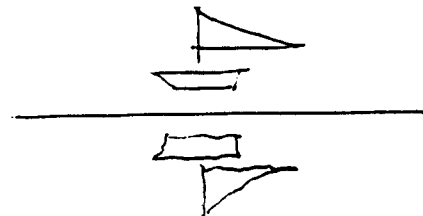
La Vigna thanks the following for their donations:

Pat Chianese
Phyllis Innocenzi
The Johnson Family
Joe and Anna Ott
All 50-50 ticket buyers at the picnic

Italian Area Events

On Sunday, November 17, at the Trenton Public Library, The Italians of New Jersey, a book by Dennis Starr, will be released. The program includes a speech by Richard Juliani, Ph.D. of Villanova University.

Beginning Friday, October 11, there will be a major exhibit of Italian memorabilia at the Balch Institute in center city Philadelphia.

REFLECTIONS

by Beatrice V. Johnson

Here I sit in reflection of this past summer. A few days ago someone said to me, "We cannot recapture yesterday. But, today and each day we can live our lives for tomorrow by fortifying ourselves with new knowledge, new strengths of character, new friendships and new strengthening of family ties. With these we are able to purchase a better tomorrow."

Having two independent teenagers now enables me to reach beyond my own house. What is happening beyond my doors seems to be knocking. My larger family has recaptured my daily thoughts.

This summer I have enjoyed, in a new way, being with family and friends. I see each relationship as a treasure--ever new, ever changing, yet eternal. They become a part of the woven fabric of my character.

Ha, family ties! Family gives a feeling of well-being, even if it's just being there...far or near. Family is La Vigna, fish dinners at Mom's, a week at the shore with aunts, uncles, cousins, sister, brother, mother, children and husband. It was also a beautiful family picnic with family members and friends.

Thank you, Lord, for this summer of family, friends and many wonderful things.



Happy Birthday, Brian!
Brian Josephson turns two on December 23. See story about his grandfather, Pat Chianese, on Pg. 5.

PETER CONGIUNDI, D.D.S.

Peter Congiundi, the grandson of Jennie Bilancio, and son of Nicholas Congiundi, was graduated from Emory University, Georgia, in May and has established his own dental practice.

Jennie and her husband Alphonse attended the graduation and used the opportunity to visit Leo and Dorothy Bilancio in nearby Atlanta. Leo and Dorothy met Peter while all were visiting "the North", and have become friends.

Peter has settled in Gainesville, Florida, where, his grandmother reports, his business is very successful.

Jennie's son Nick will be coming soon from his home in Pensacola, Florida to visit her in Trenton, and another grandson, Peter, will also be visiting in October.

ATTENTION BILANCIOS! BEWARE BEATRICE BAYLEY

The Bilancio Family recently has heard from Ms. Bayley about The Bilancio Family Heritage Book for the price of \$33. She claims to provide a book with Bilancio geneologies and family histories. She has also contacted other families in the past.

A friend of ours has contacted the Sterling Pennsylvania Better Business Bureau. As a result of information provided by them, it is advised that you ignore this alleged service.

Let's make our own heritage book!

'A FEST'

by Angelojohn Chianese

Somewhat similar to our own La Vigna Picnic '85, Chambersburg's annual Festa Maria Santissima di Casandrino (popularly known as Trenton's Feast of Lights) has the distinction of bringing friends and family, some of them often far-flung and very busy, back together in an ambiance of familiarity, ethnic foods, music and religious tradition.

For years and years, the Feast of Lights was a tradition which the natives of the "Burg looked forward to with the change of season: the summer ended, fall and school began, the Feast returned.

At one point in the history of the Feast internal conflict between the community and pastor of St. Joachim's Church (the central church of worship of the Casandrino Community) as well as other factors brought the traditional celebration to a halt; the hiatus lasted about twenty years (1950's to 1975). None of us can overlook the contribution of the late Louis G. Bilancio and his tireless efforts to resurrect the discontinued fete in 1976. He stepped into the breach and, in a manner we who knew him came to respect and admire--"vintage Bilancio", I like to call it--he constructed a platform of dialogue and interaction that put the tradition back into operation on a regular basis.

This year commemorated the 79th Anniversary of the Feast of Lights and the Assunta Society (so-named for the Assumption of Mary into heaven) published a booklet in honor of the occasion. Featured in a full-page memoriam were two family members recently showcased in La Vigna's "Five Sisters" series. Assunta Chianese and Matilda Bertolone were recognized for their contributions to their Society, the Neapolitan Club, and St. Joachim's Church, specifically as (and most of you over 30 years of age will recall why) Raffle Sales Champions.

I will add only that their style and spirit was that of total and absolute success and could be paraphrased as one of "it shall be done!" They never really inquired, while in the course of raising money for the church projects and functions, whether you wanted to buy a raffle ticket, but rather how many books of tickets you'd be taking to sell to your friends. Thank you, Leo Chianese, for bringing the dedication and recollection to La Vigna's attention. We add our salute to the Dynamic Duo of Assunta and Matilda.

PAT - My Cousin

Pasquale John Chianese - a husband, a father, a grandfather, a brother, an uncle, a businessman and MY COUSIN.

Pat, if you don't mind I would like to reminisce and share a part of you and my memories with our readers. I don't see you very often, it's true, but time and distance never did make strangers of us, did it? Did it start when I was just a youngster? Just the other day you reminded me of the times that you would take us for a ride in your car and I would refuse to leave and insist, "just one more time around the block!" I was 5 years old and you had graduated from Trenton High School.

In 1940, the first group of men were drafted into the U.S. Army. Numbers were pulled out of a hat and yours was one of the first to be picked. You were among the first drafted in Trenton to be sent to Ft. Dix. Soon you find yourself in the Aleutian Islands—a chain of 100 islands that begin at the western tip of Alaska. It was not a pleasant place to be by any means. There were no trees - The ground was rocky, no plant life with lots of snow. When Japan became war like in the early 40's, the U.S. government realized that the Aleutians were very close to Japan so they built a navy base there. In 1942, the Japanese did bomb 2 of the islands until after 19 days of fighting in the cold, fog and snow the Japanese forces were wiped out. You were present there for 3 1/2 long years! You tell the story about what terrible equipment they had then. They sent you men out with wooden rifles (fake) so that the enemy would think that you were all armed. The men fought loneliness, depression and many had nervous breakdowns.

I managed to get your address. In those days the teachers would encourage us to write to the servicemen. You always replied - pleasant letters answering the silly question only a 9 year old can ask. How I wish I had kept those letters!

I do remember that day - It was snowing and just before Christmas. I was upstairs in our apartment opening Christmas cards when I heard someone galloping up the steps. You caught me in your arms, threw me up in the air - Christmas cards scattered everywhere. Dear Pat, you had returned - safe

and sound to all of your loved ones. You were home!

This time they stationed you in Arlington, Virginia and what luck. It was here that you met your lovely wife, Jane. You were married in 1946 and moved to Flint, Michigan where you attended the General Motors Institute.

In 1950, you and Jane returned to Trenton and you opened an Amoco Gas Station where you repaired cars and sold gasoline for 6 years. You and Joe, your brother, decided to go into the auto parts business and the rest is history. For we all know the success of Economy Auto Parts and how you are praised by your customers for your honesty, sincerity and intelligence. The same year, 1956, I received my drivers license. I had a green 1948 stick-shift Chevy. I was going to drive it to work for the first time so on Sunday afternoon I decided to try a dry run. My job was located on S.Warren St. and I had to go up the hill on Market St. to return home. Every time I started up the hill and stopped for the red light, my Chevy would roll down the hill. I tried again and again! Up the hill, I would go, the light would turn red and down the hill I would roll. Horns were blowing and I thought I would have a heart attack. Determined, I went up the hill—never stopped—through the red light right to Greenwood Ave.—Economy Auto Parts—to you, Pat. You came out and smiled—no matter how busy you were you took the time to pay attention. You listened to my call of distress and you got into my little old Chevy and we took it for a ride. By golly, it went up that darn hill! You reassured me that I would have no trouble on Monday and with your confidence behind me, I, too, made it up that darn hill.

The next 25 years or so, we only saw each other occasionally. After all, you and Jane were busy raising five lovely daughters—Susan, Claudia, Mary Lynn, Angela and Katherine. You had moved to Nottingham Way and were a fine husband and father. Your business in the auto parts flourished. In your spare moments you managed to collect maps and enjoy gardening. Now you are, also, a proud Grandfather of 5 wonderful children - Paul-15 years, Christine- 13 yrs, Scott-10 months, Philip- 1 month and Brian- 21 months. Pat, thank you for all the pleasant memories, for being your wonderful self, a good relative and a dependable friend!! I love you.

Lorraine Bilancio Anthony



Pat Chianese, his daughter Claudia, Pat's wife Jane, Claudia's husband Brent Schutts with their baby Scott. This photo was taken at Scott's baptism in February, 1985.

ART BILANCIO REMEMBERS

Dear La Vigna readers, first I am sorry I could not be at the picnic at Washington Crossing. I hope all had good times.

Remember I was in the army then at Fort Monmouth the dining tables finished our company commander promoted everyone liked the tables. Especially the boys that worked in the kitchen, it was much easier to clean the tables. One day our company commander told me to make new signs for the outside of the barrack of our company. I got a piece of plywood 3/4 inch thick about 25 inches wide and 40 inches long. Painted it all over edges and all, couple of days later put putty in all the holes and cracks applied another coat of paint, after dried well I made it smooth with sandpaper and painted it again after it dried well in a few days I started to make the sign. A sign painter would paint it with a pencil brush free hand, but me I never made a sign before, and wanted to make a good show. I printed in Roman Capital letters with pencil first the following....

Company D 803 regiment signal Corp
Fort Monmouth New Jersey.

and then with black paint and a common pencil brush from the 5 & 10¢ store, not a camel hair brush. Later after few years I found out that camel pencil brush is a must in lettering. I was not experienced in sign painting, and I did not know that the good and only way to do lettering was by using a good brush. Just like our ancestors had to walk a long distance in day or at night time in good or in bad weather for emergency for a doctor, today automobiles, phones. So I started the painting of the letters with a 39¢ pencil brush. After I finished the first letter I was surprised, it looked good. One by one it was finished. Then I had to repeat the whole operation. Get another plywood the same size, paint the surface and then start to paint the letters, and time and patience the second sign was finished. I put a molding on the outside perimeter of the signs and when the paint was dry I hung the signs. One on the front and the other on the back of the barrack.

I had my reward few days later when Captain Sullivan Commander of Company C, our neighbor company, said Corporal Bilancio how many trades do you have. You do carpenter work better than carpenters, you do sign painting better than sign painters. Captain Sullivan I said, I take pride in the work that I do that is why. I did not say that I did paper hanging, my customers considered me among the best, I did not tell him that I did french polishing. I wish a good fall weather to all our readers, relatives and friends of La Vigna.

P.S. Dear readers, be on the lookout in the next issue. I will tell you how to make the lasagna without tomatoes and with-

out beef meat, and they are delicious, please have patience with my english, remember I never studied the language.

Art

FAMILY MAXIMS

'Chi vol fila', fila 'o spruoccolo"

Sayings and proverbs were liberally interwoven into that Neapolitan conversation that is a part of the memories of many of the older generation of the family. These colorful sayings, or "i ditt'" were used to make a speaker's point more vivid or clear and often told whole stories with a few, sometimes very poetic, words.

One of the sayings often heard in Nicola Bilancio's home, a center for much activity in the Chambersburg neighborhood, was "Chi vol fila", fila 'o spruoccolo". Literally translated it means, "He who wants to spin, will spin with a stick." It means that if someone wants to work, there is always a way to do so, much as in the saying "Where there's a will, there's a way."

CHIANESES Cont'd from pg. 1

produced for release in the fields to destroy other insects that are harmful to crops and trees. By finding and producing the natural enemies of those insects that are the human's enemies, the laboratory is working to eliminate the need for costly and harmful pesticides.

Robert is the third of Leo's and Louise's four sons. His brothers are Dennis, Gary and Jerry. Robert is married to Susan Wood Chianese and they have three sons: Robert, 17, Scott, 15, and Craig, 13. They reside in Hamilton Square. Robert graduated from Notre Dame High School and LaSalle University. In addition to hunting insects at work, Robert does bow and arrow hunting in his spare time.

Robert's nephew also appeared in the news. Mark Lee, son of Gary Chianese and Rose Innocenzi Chianese, was covered in a July article of the Trenton Times due to a project he was involved in during second grade. Eleven years ago, his class at Sunnybrae Elementary School worked toward making the honeybee the state insect of New Jersey. After nine months of lobbying, the necessary bill was passed by the New Jersey legislature. The Times article was written following the release of a filmstrip about the class project.

Mark is now a sophomore at Widener University. He has one sister, Kimberly, who is 15. Mark's family lives in Hamilton. He and his father Gary, like Gary's brother Robert, enjoy hunting--they all keep their (grand)parents Leo and Louise well-stocked with game.

NOTES FROM THE GARDEN

"Each of us has the right to
be judged by his best work"
by Francis P. Bilancio

He taught me so many things.
When he saw that my spirits were
faltering and my will was weak, he
would pull out some "bigga bill
money"--usually a ten or twenty--on
a Friday or Saturday.

"Frankie," he would say, still
holding onto the bill, "you gotta
remember--we gotta make-a lots a
sacrifice."

And before I knew it, that
endless summer had become November,
1979. By this time I had adopted my
Grandpop Giuseppe's sometimes style
of wearing a white handkerchief tied
round my neck. This day, however,
he wore a necktie with his plaid
flannel shirt, worn over another
shirt, worn over another shirt, with
his blue repaired and re-repaired
suit jacket and liner-ripped-out
felt hat.

As we approached Arena Drive on
Olden Avenue this morning, he said,
"Frankie, its-a cold. Let'sa getta
some-a cof-fee'."

"Big frost tonight, Grandpop,"
was the no news news at the
coffeeshop. We hadn't had our first
tomato-killer frost yet.

Grandpop responded to the weather
like a plant. I saw his health and
hopes strengthen with the sun and
ease of spring and summer. But
these waning days of autumn which
cast an early shadow over the garden
brought with them a melancholia and
cold which even our now daily fires
could not dispell.

Frost tonight. The parallel with
our human lives was painful.

Soon after the afternoon shade of
the neighboring warehouse had over-
taken the tomato patch, a customer
called over the fence, "Hey, Pop,
you got any tomatoes left?"

Grandpop went into the tool shed. I
didn't leave the warmth of the fire.
He slowly emerged with a basket and
some newspaper with which he padded
its bottom. "Frankie," he called,
"holda da basket."

Up and down the rows of staked
and manicured tomatoes he passed. I
followed. We both knew it would be
our last such trip. Standing
straight and in the same voice with
which I heard him quote Dante's
Inferno on his 93rd birthday he
repeated time after time as he
picked, "Frankie, look." This was
the fruit of his labor. And he
twisted the tomatoes from the vine
with quick flicks of his creased
earth-stained hands.

"Eh-look." This was no artist's
rendition of a perfect tomato. This
was reality.

"Eh-look." These tomatoes were
not just the result of work, but of
passion and will.

"Eh-look." And he snapped another
tomato off."

"Eh-look." He was teaching me a
lesson.

"Eh-look." Big beautiful
tomatoes. Some autumn red, most yet
green.

"Eh-look." Ninety-three years old
and a producer--six days a week.

"Eh-look." Not just mediocre, but
as good as the best.

"Eh-look." The cold be damned.

"Eh-look." This, my dear family,
was defiance...defying the elements,
defying the seasons, challenging the
gods themselves.

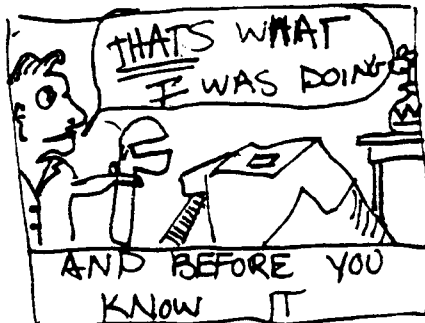
His blood was my blood. I was so
proud.

"Eh-look." Another tomato in the
basket.

"Eh-look." The still breath of
the frost spared our crop that night
and we worked together three years
more.



IT'LL GET DONE/WHAT WAS I DOIN'?



La Cucina

JENNIE'S CHIFFON CAKE

One of the many delightful dishes shared at the La Vigna picnic was an old favorite--Jennie Bilancio's chiffon cake.

She graciously gave us the recipe, and warned that it must be followed carefully. She said that it was especially important not to grease the baking pan, or the cake would not rise.

6 eggs, separated	1 4/5 cup flour
1/2 teaspoon cream of tartar	3 teaspoon baking powder
1/2 cup (scant) Wesson Oil	1 1/2 cup sugar
3/4 cup cold water	1 teaspoon lemon extract

Preheat oven to 375°. Sift together flour, baking powder and sugar. Separate eggs. Beat egg whites until very stiff, then add cream of tartar. Make a little "well" in the dry ingredients and add the egg yolks, oil and the water mixed with the lemon extract. Slowly beat the center then beat together the liquid and dry ingredients for 5 minutes. Fold in egg whites.

Pour batter into clean tube pan and bake for 45 minutes, until cake is springy to touch. Cool in pan upside-down on a funnel. Loosen edges of cake with sharp knife to remove; finish cooling on rack. Sprinkle a little powdered sugar on top just before serving.

LA VIGNA CHRISTMAS ISSUE

Deadline for the Christmas issue is November 22.

Lay-out meeting is December 1 at 221 East State Street, Trenton
(Any questions, call 392-0982)

Send your news, photos and Christmas greetings to:
Bilancios
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Send letters to the editor to:
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